

KRK e.23 - 26.11.2023

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (92.3%) | 80 % | 5 |
| Grain | viking malt cookie | 0.3 kg (7.7%) | 72 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 28 g | 1 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 150 ml | Danstar |

Notes

- 10.12.2023 - na cichą - 3,3 blg (17l)
- 19.01.2024 - butelkowanie - 93 g cukru na 16 l piwa - 3,1 BLG

Dec 11, 2023, 12:50 AM